

# Savoury Chicken Meatloaf



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Serves: 50



Prep & Cook Time: 55 minutes

## Ingredients

7 lbs (3.2 kg) Reuven Fully Cooked Natural Proportion Shredded Chicken, thawed (Product Code 15807)  
2.8 lbs (1.3 kg) stuffing mixed, prepare as directed  
2 1/4 cups (560 ml) mayonnaise  
12 eggs, beaten  
6 1/3 cups (625g) celery, diced  
1/4 cup (60 ml) ground cumin  
1/4 cup (60 ml) dried sage  
2 tbsp (30 ml) salt  
2 tbsp (30 ml) black pepper

## Home-style Glaze:

54 oz (1.6 L) ketchup  
1 1/2 cups (375 mL) brown sugar  
1 cup (250 mL) cider or white vinegar

## Preparation Instructions

**Home-style Glaze:** Stir ketchup, brown sugar and vinegar together in a bowl until smooth. Spread home-style glaze over the meatloaf before baking.

**Meatloaf:** Preheat oven to 350°F (180°C). Add all meatloaf ingredients to a food processor. Blend until all ingredients are fully mixed. Place meatloaf mixture into greased hotel pan. Cover with plastic wrap then press down with hands to get air out. Remove plastic wrap and spread home-style glaze over meatloaf mixture. Bake uncovered for 20 – 22 minutes. Remove meatloaf from oven and let rest for 5-10 minutes before slicing.

